



EVENTS PACKAGE | 2022

Black Mountain Golf Club

Thank you for your interest in hosting an event at Black Mountain Golf Club in the beautiful Okanagan.

Named *PGA of BC Golf Facility of the Year* in 2018, the Black Mountain Golf Club is known for its spectacular course conditions from early spring to late fall. The course gives the golfer a feeling that is not found anywhere else in the area. Black Mountain Golf Club is a public Kelowna golf course that caters to players that enjoy large quick bent grass greens, perfectly manicured fairways, and an array of golf holes like no other in the Okanagan.

Black Mountain Golf Club is the perfect venue for private events. Enjoy an exceptional course, professional service and a delicious menu that rivals the stunning views. Open year round, our clubhouse offers a spectacular backdrop for birthdays, anniversaries, staff parties, holiday parties, retirement functions, and any other event you can dream up.

Our facility is unique and intimate - perfect venue for groups of 4 to 150 guests. Let our team wow you and your guests while taking care of the little details that ensure the success of your event.

CONTACTS:

TYREL GRIFFITH
Golf Operations & Event Manager
tgriffith@melcor.ca
250.765.6890

BLAKE KINGSWOOD
Food & Beverage Manager
bkingswood@melcor.ca
778.753.1890

RUSS LATIMER
General Manager
rlatimer@melcor.ca
250.765.6890





GROUP PACKAGES INCLUDE THE FOLLOWING;

Green Fees & Shared Power Cart

Tournament Services:

- Set up of registration area with tables, chairs and linen
- Reserved starting times
- Placement of on-course competitions and sponsorship signs on up to 4 holes
- Golf Cart assignment and personalized score cards
- Company logo featured on cart signs
- Player assistance / club attendant

Banquet Services:

- Set up of prize tables, podium with microphone and background music
- Set up of banquet tables including linen, stemware, cutlery and plate ware

OPTIONS TO YOUR TOURNAMENT PACKAGE

- A Selection of Plated, Buffet or BBQ Dinners
- Master Account Charge Cards – May be used on roaming carts, halfway kiosks and in clubhouse
- Personalized Beverage Cart Service - Have your own on-course host or hostess, ask us for details
- Halfway Beverage and Sandwich/Hot Dog Coupon
- Boxed Lunch (see attached menus)
- Premium Cleveland Golf Club Rentals
- Logo'd clothing, golf balls & accessories available for purchase
- Canadian PGA Golf Professional Teaching Clinics
- Scorecard assistance and computer assisted scoring
- Special Packages for your On Course Competition Prizes



GROUP PRICING (16+ players | rates include 18 holes with power cart and all taxes)

Monday – Thursday

- Prime Time | \$105 per player
- Twilight Times | \$80 per player

Fridays, Weekends & Holidays

- Prime Time | \$110 per player
- Twilight Times | \$90 per player

SHOTGUN EVENT PRICING (Based on full course rental | Maximum 144 players)

Afternoon Course Rental

- Monday - Thursday Afternoon | 2pm Shotgun Start | \$9,500 + gst
- Friday, Weekend & Holiday Afternoon | 2pm Shotgun Start | \$11,000 + gst

Full Day Course Rental

- Monday - Thursday All Day | \$14,000 + gst
- Friday, Weekend & Holiday All Day | \$16,000 + gst

Additional Minimum Spend Requirements for Course Rentals:

- \$5,000 Minimum Spend in Food & Beverage | \$7,000 for full day course rental
- \$1,500 Minimum Spend in Golf Shop Product | \$2,500 for full day course rental

MODIFIED SHOTGUN PRICING (Maximum 72 players)

Inquire about pricing... will depend on # of players, day of week, time of day, etc.



Black Mountain is an 18-hole, par-71 championship Kelowna golf course that spans 6,400 yards. Every level of golfer is welcome at Black Mountain, thanks to four tee boxes and a masterfully-planned design. The course features six par-3s, seven par-4s and five par-5s.

Scorecard

HOLES	1	2	3	4	5	6	7	8	9	OUT	10	11	12	13	14	15	16	17	18	IN	TOT	HCP	NET
GOLD 70.2/122	363	578	395	224	372	487	211	509	215	3354	344	182	534	234	365	352	323	219	501	3054	6408		
GOLD/BLUE 69.7/122										329										372	421		
BLUE 67.6/115	315	534	377	180	311	459	176	446	182	2980	314	154	501	210	341	337	307	191	484	2839	5819		
BLUE/WHITE 66.1/110										280										240	540		
WHITE 64.9/107 M: 69.8/120	272	498	334	138	283	441	153	407	146	2672	281	124	467	149	313	316	291	164	455	2560	5232		
WHITE/RED 62.7/111										244										240	480		
RED 66.2/109	234	450	259	118	238	412	117	317	112	2257	272	108	408	128	293	288	263	128	429	2317	4574		
PAR	4	5	4	3	4	5	3	5	3	36	4	3	5	3	4	4	4	3	5	35	71		
HANDICAP MEN/ LADIES	17/13	1/1	7/9	15/17	11/7	5/3	13/11	3/5	9/15		18/18	12/8	2/2	10/12	4/4	14/14	16/16	8/10	6/6				
+/-																							
MARKER											PLAYER										DATE		

The natural topography of the mountainside creates both challenging and breathtaking elevation changes, fairways and greens. And our signature island green is an unforgettable feature.



TOURNAMENT PLANNING CHECKLIST:

Event Checklist

- Sign and return contract with deposit to secure your date
- Decide on prizes - golf shop purchases, customized accessories and/or apparel
- Confirm "Hole-in-One" prizes and arrange applicable insurance coverage
- Confirm Format - Shamble, Texas Scramble etc.
- Confirm Contests - Longest Drive (LD), Closest to the Pin (KP), Putting, Straightest Drive, Hole in Ones
- Confirm scoring format, tee decks & format sheet
- Confirm transportation requirements

21-30 Days Before Event

- Confirm final numbers and pay final balance
- Finalize prize requirements from the golf shop
- Confirm Food & Beverage requirements - menu, seating arrangement, special dietary requests
- Bar requirements/Cocktail Hour requirements
- Banquet Setup - number of people per table, AV equipment, number of prize tables
- Confirm Registration setup
- Confirm On-Course details and requirements, Food & Beverage account form
- Tables and chairs required, Signage, Ice, etc.
- Confirm any required Rental Equipment; golf clubs, etc.
- Send event details to tournament participants
- Registration time, dinner time, directions to course, dress code-including Spike Policy
- Confirm on-site tournament contact

7 Days Before Event

- Email Draw - List of players - pairings and foursomes, Handicap list for scoring
- Email Corporate or Group logo for use on cart signs
- Confirm any changes to Banquet numbers – no reductions after this point

1 Day Before Event

- Deliver all Signage and all other on-course materials

BREAKFAST

HOT BOXED

Ham, Cheese & Egg Breakfast Sandwich
Piece of Fruit
Bottle of Water/Juice/Pop

BOXED

Ham, Cheese & Egg Breakfast Sandwich
Piece of Fruit
Bottle of Water/Juice/Pop

CONTINENTAL

Fresh Baked Pastries *with Butter & Preserves*
Piece of Fruit
Bottle of Water/Juice/Pop

BENEDICT BUFFET

Eggs Benedict
Crispy Battered Hash Browns
Fruit Salad
Chilled Juices, Coffee & Tea

CLASSIC BREAKFAST BUFFET

Fresh Pastries *with Butter & Preserves*
Scrambled Eggs
Bacon & Sausage Links
Crispy Battered Hash Browns
Fruit Salad
Chilled Juices, Coffee & Tea
Add on Cinnamon French Toast

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Brunch items and menus available upon request



LUNCH / ON COURSE / AT THE TURN

BOXED LUNCH

Deli Sandwich
Fresh Baked Cookie
Bag of Chips
Fruit Salad
Bottle of Water/Juice/Pop

WORKING LUNCH

Soup of Yesterday
Farmer's Salad *with Assorted Dressings*
Assorted Deli Sandwiches
Coffee & Tea

SANDWICH BUFFET

Soup of Yesterday
Two Specialty Salads
Breads & Rolls
Meats & Cheeses
Assorted Condiments
Coffee & Tea
Add Kettle Chips

ASSORTED WRAPS

Chef's Assorted Wraps *(1.5 per person)*
Soup of Yesterday
One Specialty Salad
Coffee & Tea

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Lunch buffets available until 3pm only

... Minimum 24 people

AT THE TURN

DELI SANDWICH

With Domestic Beer or High Ball

With Non-Alcoholic Beverage

HOT DOG OR SMOKIE

With Domestic Beer or High Ball

With Non-Alcoholic Beverage

SPECIALTY SALADS

Farmer's Salad

A fresh mixture of Micro Greens, Chef's selected vegetables, lightly toasted Pumpkin Seeds and tossed with Okanagan Pear Maple Vinaigrette.

Caesar Salad

Freshly chopped Romaine Hearts, Blue Cheese Caesar Dressing, Smoked Bacon Bits, Garlic Croutons, Shredded Parmesan and Lemon.

Spinach & Goat Cheese Salad

Baby Leaf Spinach, dried Cranberries, Goat Cheese, spicy Pecans, Red Peppers, Purple Onion, julienned Carrots tossed in our Strawberry Balsamic Vinaigrette.

Potato Salad

Creamy Red Potato Salad with Onion, Celery, Herbs, Egg & Peppers.

Pasta Salad

Pesto Ranch Pasta Salad with Red Onion, Red Peppers & Broccoli.



LUNCH BUFFETS

BBQ LUNCHEON

Chilled Items

One Specialty Salad
Fresh Tortilla Chips *with Pico de Gallo*
Potato Salad
Fruit Salad

Entrée's | One per person

7oz Top Sirloin
6oz Chicken Breast

Hot Items

Garlic Bread
Kettle Chips *with Chipotle Aioli*

PULLED PORK BUFFET

Chilled Items

One Specialty Salad
Fresh Tortilla Chips *with Pico de Gallo*
Fruit Salad

Entrée's

Braised Pulled Pork
***served on a Fresh Kaiser with Assorted Condiments*

Hot Items

Kettle Chips *with Chipotle Aioli*

BBQ BURGER BUFFET

Chilled Items

One Specialty Salad
Fresh Tortilla Chips *with Pico de Gallo*
Fruit Salad

Entrée's | One per person

7oz Beef Burger
6oz Chicken Breast
***served on a Fresh Kaiser with a variety of fresh toppings and condiments*

Hot Items

Kettle Chips *with Chipotle Aioli*

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Lunch buffets available until 3pm only

... Minimum 24 people



DINNER

BBQ BURGER BUFFET

Chilled Items

One Specialty Salad

Fresh Tortilla Chips *with Pico de Gallo*

Fruit Salad

Entrée's | One per person

7oz Beef Burger

6oz Chicken Breast

***served on a Fresh Kaiser with a variety of fresh toppings and condiments*

Hot Items

Oven Roasted Mini Potatoes

Seasonal Vegetables

Garlic Bread

Kettle Chips *with Chipotle Aioli*

Dessert

Assorted Dessert Squares &
Cheesecake Bites

OFF THE GRILL BUFFET

Chilled Items

Two Specialty Salads

Fresh Tortilla Chips *with Pico de Gallo*

Entrée's | One per person

7oz Top Sirloin

6oz Chicken Breast

Hot Items

Oven Roasted Mini Potatoes

Seasonal Vegetables

Garlic Bread

Dessert

Assorted Dessert Squares &
Cheesecake Bites

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Minimum 24 people



DINNER *Cont'd...*

CHEF CARVED BUFFET

Chilled Items

Two Specialty Salads

Fresh Tortilla Chips *with Pico de Gallo*

Entrée

Chef carved Seasoned NY Striploin *with Red Wine Au Jus*

***Substitute Prime Rib - \$5pp*

Hot Items

Oven Roasted Mini Potatoes

Seasonal Vegetables

Garlic Bread

Dessert

Assorted Dessert Squares & Cheesecake Bites

BBQ RIBS & CHICKEN BUFFET

Chilled Items

Two Specialty Salads

Fresh Tortilla Chips *with Pico de Gallo*

Entrée's | One per person

½ Rack BBQ Baby Back Pork Ribs

6oz BBQ Chicken Breast

Hot Items

Oven Roasted Mini Potatoes

Seasonal Vegetables

Garlic Bread

Kettle Chips *with Chipotle Aioli*

Dessert

Assorted Dessert Squares & Cheesecake Bites

... Prices are per person and subject to change

... Applicable tax and service charges not included

... Minimum 24 people

RECEPTION PLATTERS

CHEESE BOARD

Assorted Imported & Domestic Cheeses served with Crackers & Fruit Garnish

ASSORTED MEAT BOARD

Smoked & Cured Deli Meats with Fresh Rolls & Condiments

VEGETABLE PLATTER

Garden Fresh Vegetables with Assorted Dips

FLATBREADS

Assorted Meat & Vegetable Flatbreads

CHICKEN & BEEF SKEWERS

MEATBALLS

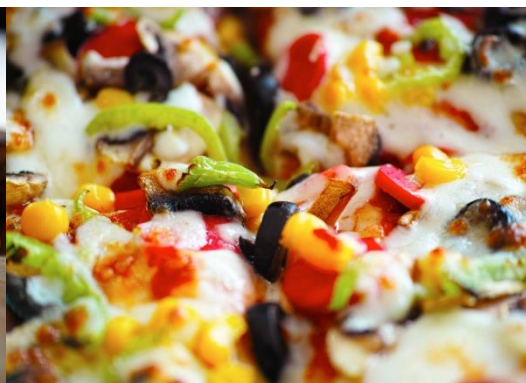
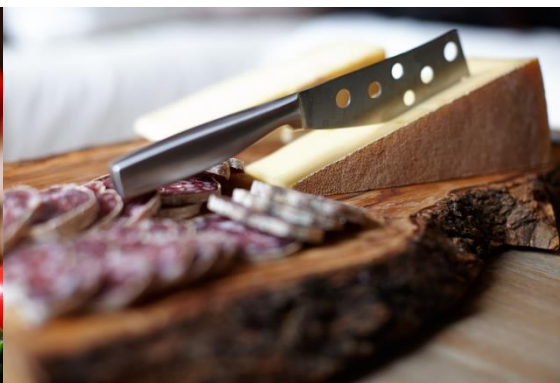
CHICKEN WINGS

Choose between Hot, BBQ, Teriyaki, Salt and Pepper, Dry Cajun, Honey Garlic, Lemon Pepper or Sweet Chili. Ranch or Blue Cheese dipping Sauce. **Gluten Free.**

DRY RIBS

14 oz. of Pork Ribs tossed with Salt & Pepper, served with Sweet Lime Sauce for dipping.

... Applicable tax and service charges not included



ADDITIONAL INFORMATION

Room Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium

Patio Rental Charge - \$500

Charge includes use of banquet tables & chairs, black linens, TV's, music system, microphone, WIFI and podium

Bartender Fee - \$100

Any function that requires a bartender

Bags of Ice - \$6.00

For on course stations. Per bag of ice, quantities limited

Beverage Cart / Stationary Cart

1 Moving Cart or 1 Stationary Cart - \$50

2 Stationary Carts or 1 Stationary Cart and 1 Moving Cart - \$150

2 Stationary Carts and 1 Moving Cart - \$250

These charges will be waived if the overall spend is greater than \$2,000



TERMS & CONDITIONS

- 1) **Cancellation Policy:** You may cancel your event up to 60 days prior for a full refund of deposit. Deposit will be forfeited if cancellation is made less than 30 days in advance.
- 2) **Weather/Rescheduling:** Tournaments will be deemed playable unless course management closes the course. In the event of closure and at the discretion of course management, the golfing portion of the tournament will be rescheduled, funds reimbursed or gift certificates given. The banquet portion will be held regardless of weather unless suitable alternative arrangements can be made with course management.
- 3) **Confirmation:** Confirmed number of guests is required 96 hours prior to your event. This confirmed number is not subject to reduction. On the day of an event, if there is a discrepancy in the number of people attending, we shall deem the larger number correct.
- 4) **Payment Terms:** We require payment of 100% of the total amount of your golf, food, and beverage requirements, 14 days after the date of the event. This is based on guaranteed numbers.
- 5) **Draw Sheet:** The group draw sheet and any special requirements, such as club rentals, are needed at least 5 days prior to the function date. Groups must play in a foursome format only. We cannot guarantee any changes made to the draw sheet less than 48 hours prior to the event.
- 6) **Signage, Displays:** The Black Mountain Golf Club Coordinator must be consulted regarding any signage or displays to be used on the property by the organizer or guests. Any use of nails, staples, glue or any like materials is not permitted on any walls, doors or ceilings. Decoration clean up is the responsibility of function organizer. Hole sponsor signage must be received at least 48 hours prior to tee off. The Black Mountain Golf Club assumes no responsibility for any signs left on the premises after the event. A supplementary charge for set-up may apply to any signage required on more than 4 holes.
- 7) **Service Charges:** All food and beverage services are subject to a 18% service charge.
- 8) **Taxes:** 5% Goods and Services Tax (GST) applies to all prices, goods & services. All applicable taxes are subject to change based on Federal and or Provincial tax laws.
- 9) **Health Regulations:** Food or beverage must not be brought onto the property of OKGC. Any food and beverage sponsored products must be approved by course management. Due to health regulations, leftover food or beverage may not leave the property after an event.
- 10) **Hosted Accounts:** Groups providing a hosted event must designate and identify one individual who has charging authority. All items to be included by the host must be signed for by that individual. Charging privileges will be shown with a charge card provided by Black Mountain Golf Club
- 11) **Liability:** The Black Mountain Golf Club reserves the right to inspect and monitor your event and discontinue services to all guests in the case of any violations of Club policy or Provincial law. You will be held responsible for any damage to property or equipment caused by either yourself or your guests. Should BMGC discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. The Black Mountain Golf Club assumes no responsibility for any loss or damage to goods, property, and/or equipment brought into the facility by the organizer and guests.
- 12) **Dress Code:** Please be aware of the dress code when booking your event. Proper golf attire, such as collared shirt, khaki or dress pants/shorts and suitable footwear is required.
- 13) **Pace of Play:** Player Assistants have full authority to maintain our pre-determined pace-of-play expectations. Failure of groups to maintain our pace-of-play could result in groups being asked to advance to next hole. For shotgun starts, be prepared to add 30-60 minutes to the regular pace-of-play. We recommend discussing ways for improving pace-of-play with our Event Coordinator.
- 14) **Power Cart Waiver:** I promise to hold The Black Mountain Golf Club free and harmless from any claims of any nature whatsoever that may arise through my or my golf groups' use of a golf power cart. I represent that I and my golf group is familiar with the use of a golf power cart and can operate and control the same. I agree to pay for any damages done to my or my golf groups' golf cart for the duration of this agreement and authorize any damages to be charged to below credit card number.
- 15) **Music:** SOCAN (Society of Composers, Authors and Music Publishers of Canada) requires that the users of music obtain a SOCAN license to perform, or authorize others to perform, copyright music in public. The required license fee for an event with music will be charged based on the guidelines set out by SOCAN and the Copyright Act of Canada. An event with dancing is \$86.33.
- 16) **Storage Fee:** All signage and tournament materials and belongings must be removed from the premises on the night of the event. If not removed, a storage fee of \$500 will be charged.
- 17) **Shot-gun Gratuity:** For all events involving shot-gun starts, an outside service gratuity of \$1.50 per player will apply.